

Product Specification

Cocoa powder organic RAW

Accreditations

BIO/Organic as bulk and private label.

Allergens

Allergen free

Colour and appearance

Dark brown homogeneous powder.

Country of origin

Peru/Ghana

Flavour and odour

Characteristic of the product.

HS Code

1805000000

Product Description

Cacao powder of the criollo variety (*Theobroma cacao* L.). Cacao powder contains less fat and more fibre than the beans. The production process preserves a significant proportion of the nutritional value of the beans without any additives.

Process

Raw Material Reception → Fermentation → Storage of dried beans → Cleaning & Sorting → Husked → Grinding → Pre-refining & refining → Sterilization → Blending → Pressing up to 104°F or 40 °C → Chopped → Pulverized & Sieving → Packing → Metal detection → Stored

Storage

Store at a dry and cool place away from heat of direct sunlight. Store at a temperature below 20 degrees Celsius.

Shelf Life

14 months from manufacture date in un-opened packaging.





Nutrition Facts 100gr

| | |
|-----------------------|------------------|
| Energy | 353 kcal 1471 KJ |
| Fat | 11 g |
| - Saturates | 6,83 g |
| Carbonhydrates | 19,52 g |
| - Sugar | 2,45 g |
| Fibre | 32,48 g |
| Protein | 27,8 g |
| Salt | 0,1 g |
| Minerals | |
| Calcium | 128 mg |
| Potassium | 1524 mg |
| Iron | 13,9 mg |
| Magnesium | 499 mg |
| Phosphorus | 734 mg |
| Zinc | 6,8 mg |
| Copper | 3,8 mg |
| Manganese | 3,8 mg |
| Selenium | 14,3 µgg |